

## MCHENRY COUNTY DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH 2200 NORTH SEMINARY AVENUE WOODSTOCK, ILLINOIS 60098

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## **Pig Roast Temperature Log**

Food vendors must maintain and provide logs for inspection.

		Date:								
		Event:								
	Person-in-	-Charge:								
Weight of Whole Pork:										
Start Roasting:										
Storage Location:										
Received Whole Pork:				<u>Date</u> : <u>Time (am / pm</u>			<u>m)</u> :	Temperat	ure (°F):	
	rce of Pork (receipt must be provided  Storage Location  Received Whole Port  Start Roastin  Temp the thickest p  Time (am / pm)  Temper  Roasting			Date:		Time (am / pm):		Temperature (°F):		
	Temp th	ne <u>thickest</u> p	oart o	f the whole	pork ho	urly thereafter	(i.e. shoulder	thigh).		
Time (am	Time (am / pm) Tempe			re (°F)		Time (am / pm)		Tempe	Temperature (°F)	
					<u> </u>					
End Roasting Tin			Tim	me (am / pm):			Temperatu	Temperature (°F):		
Pork minimum internal temperature must be 145°F for 15 seconds.										
Туре				Time	e (am / p	om):	ŗ	Temperature (°F):		
Start	Hot Holding	y								
Start Hot Holding at a minimum temperature of 135°F (record temperature every two hours)										
Start Serving (record temperature every two hours)										
End Serving Tin				<u>ie (am / pm)</u> :	:		Temperatu	re (°F):		
							<u></u>			